

A Tribute to Nature

Inspired by Cadogan Gardens

A decorative illustration at the top of the page features a small bird perched on a branch, surrounded by various green leaves and colorful berries (yellow, purple, orange) hanging from thin, curved stems.

Our Inspiration

At Jumeirah Carlton Tower, the Afternoon Tea experience blossoms from the very soul of Cadogan Gardens, our verdant neighbour and muse. These private gardens, rich with history and life, offer more than just beauty, they breathe seasonal inspiration into our culinary creations.

Guided by a philosophy of sustainability and reverence for the land, we embrace the garden's rhythm, harvesting its bounty to craft an experience that is both refined and rooted. Each leaf, blossom, and berry tells a story, of time, of place, of care.

At the helm is Executive Pastry Chef Martin Haidar, whose Mediterranean heritage and deep respect for nature shape every course. His artistry weaves together the botanical treasures of Cadogan Gardens, aromatic sage, rosemary, thyme; the subtle sweetness of loquat and elderberry; the rare brightness of pineapple guava. Lavender, bay, and Japanese quince lend their delicate fragrance and flavour, evoking the gentle turn of the seasons with each infusion and plate.

Under Chef Martin's vision, the Afternoon Tea becomes more than a ritual, it becomes a celebration of British tradition and Mediterranean elegance, harmonised by the timeless cycle of nature. Every bite is a quiet homage to the garden's gift.

Let nature unfold on your table.



Cadogan Place and its gardens: A brief history

Three hundred years ago, when the Cadogan Estate formally came into existence, Chelsea was a sparsely inhabited area largely devoted to agriculture and horticulture.

Cadogan Place was the first square to be developed by Henry Holland, together with Sloane Square. The garden is divided into two parts. The southern part was once known as the London Botanic Garden and was laid out at the end of the 18th century by William Salisbury, containing a library, hothouse, greenhouse, and conservatory.

It was then turned into a public promenade but retaining the glasshouse collections, which included the largest collection of orange trees in the vicinity of London. Today, the gardens still flourish and are enjoyed by residents, providing a green oasis in the heart of Sloane Street.

‘Gardens and churches are without doubt my most favourite parts of the Estate, and Chelsea today is known for its gardens; its beautiful residential squares, the Apothecaries’ Physic Garden and of course, The Royal Hospital is home to the world-famous Chelsea Flower Show. This legacy is no accident – the King’s Road limited development and industrialisation along its length from the late 17th century onwards. Chelsea, renowned for its clean air and waters in the 18th century, became the market garden of London. By the 19th century, many of its green spaces were prized and preserved. Today, gardens make up 15 acres of our 93-acre estate.’

EARL CADOGAN



Traditional Afternoon Tea

£85 per person

Jing Sparkling Afternoon Tea

£100 per person

Champagne Afternoon Tea

£100 per person

Rosé Champagne Afternoon Tea

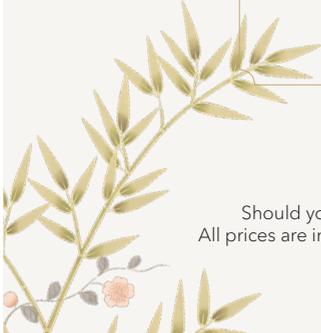
£110 per person

Additional glass of:

Laurent-Perrier La Cuvée Brut Champagne £25

Laurent-Perrier Rosé £30

Jing Sparkling Tea £15



Should you have any allergies or dietary requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



To Start

AMUSE BOUCHE

Beetroot & orange espuma, complemented by a crisp cow parsley tuile - 180 kcal

CUCUMBER & MINT

Cucumber & cream cheese, mint leaves, pickled radish - 175 kcal

SMOKED SALMON & CRÈME FRAICHE

Smoked salmon, crème fraîche, lemon zest, dill - 170 kcal

CORONATION CHICKEN

Chicken marinated in curry, cinnamon, apricot, turmeric & mango chutney - 220 kcal

EGG & WATERCRESS

Burford Brown egg, mustard mayo - 185 kcal

To Follow

PALATE CLEANSER

A seasonal pre-dessert from the chef

SCONE EXPERIENCE

Plain scone served with clotted cream - 50 kcal

Sultana scone served with raspberry jam - 42 kcal

Chocolate thyme scone served with black mulberry jam - 60 kcal

Pine scone served with citrus cream - 58 kcal

To Conclude

LAVENDER CHOCOLATE BARQUETTE

Chocolate tart shell & cream, cocoa crispy crêpe flakes,
lavender whipped cream - 256 kcal

MASCARPONE CHERRY BLOSSOM

Olive oil sponge & mascarpone cherry blossom cream, cherry raspberry gel - 244 kcal

STRAWBERRY HONEYCOMB

Filo crispy shell & chamomile honey cream,
fresh strawberries, honeycomb, honey whipping cream - 273 kcal

ZESTY LEMON CAKE

Lemon curd, fresh lemon, grapefruit & pink fruit segments - 200 kcal



Our Teas

Tea is not only a comforting drink,
but a centuries-old tradition known
for its health benefits.

At The Chinoiserie we are proud to offer JING Tea, a selection of organic, single-origin teas sourced from some of the world's most renowned tea-growing regions.

JING works with skilled tea growers who combine centuries of expertise with sustainable practices, bringing you teas that are both authentic and innovative. From China's misty mountains to Taiwan's high-altitude gardens, each tea offers a unique experience, whether you're a seasoned tea lover or a first-time drinker. With every cup, we will invite you to distant lands, offering a sensory journey through the world's finest tea gardens.

JING™

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JUMEIRAH ROSE CEYLON

A bright, uplifting blend of Ceylon tea and fragrant rosebuds. This infusion brings together the bold character of Ceylon with the soft floral notes of rose in a way that feels both refreshing and effortlessly elegant.

Black Teas

ASSAM BREAKFAST - INDIA, ASSAM

Full-bodied, malty and honeyed, this robust black tea is made from second flush leaves. It offers the perfect balance of strength and assertiveness.

EARL GREY - INDIA, ASSAM

An invigorating black tea lifted by fresh and exuberant citrus. For supreme texture and flavour, a touch of natural bergamot extract tempers the tea's inherent richness.

DARJEELING SECOND FLUSH - INDIA, DARJEELING

Light, floral, and warm, this famous black tea is grown in high-altitude organic gardens. Refreshing, complex infusion with comforting depth and an uplifting fragrance.

RED DRAGON - CHINA, XIMENG

Supplement £5

This multi-layered infusion features flavours of caramel, raspberry, malt, and milk chocolate, with a twist of tropical berry tartness. Unique and exceptional, processed by masters as a black tea, using the cultivar, traditionally used for oolong tea.

CHAI - INDIA, ASSAM

A highly aromatic blend, combined with cinnamon, cardamom, and ginger spices. This infusion delivers a sweet, bold flavour, perfect for a warming Chai experience.

VANILLA BLACK TEA - SRI LANKA, RUHUNA

Rich, smooth, and fragrant, Vanilla Black offers a soft, creamy infusion naturally sweetened by vanilla essence. This black tea delivers a bold yet mellow character.

DECAFFEINATED CEYLON - SRI LANKA, RUHUNA

Enjoy the malty, rich character of Decaffeinated Ceylon. Through a natural CO₂ process, caffeine is gently removed, preserving its authentic flavour.

Oolong Teas

ALI SHAN - TAIWAN, ALI SHAN

Uniquely creamy with floral notes and spring woodland freshness.
An outstanding expression of high mountain oolong tea.

PHOENIX HONEY ORCHID - CHINA, GUANGDONG

Supplement £5

A heady, complex oolong, known for its lush dessert wine aromas and exotic fruit notes, this tea captures the essence of the honey orchid character, with roasted richness and subtle astringency.

Green Teas

MOROCCAN MINT - MOROCCO

Refreshing, cooling, and aromatic, Moroccan Mint blends gunpowder green tea with whole peppermint leaves. Sourced from the finest gardens, it is a vibrant, balanced infusion.

JADE SWORD - CHINA, HUNAN

Bursting with sweet spring flavours, Organic Jade Sword offers a refreshing infusion with sappy top notes and umami depth.

DRAGON WELL - CHINA, HANGZHOU

Expertly pan-fired, it offers uplifting, spring-fresh flavours with roasted hazelnut sweetness, it captures a refreshing and warm essence of the land where the legendary Dragon Well tea originated.

GENMAICHA - JAPAN, SHIZUOKA

A beautiful balance of spring-picked bancha green tea and roasted, puffed organic rice, creating a delightful toasted, warming flavour.
This hearty tea offers a rustic and enjoyable taste.

SENCHA - JAPAN, SHIZUOKA

Supplement £2

A spring-picked, steamed green tea offers a refreshingly complex and smooth infusion. With deep umami, vegetal sweetness, and a rich green colour, this tea is crafted from organic leaves grown at 300-450m altitude.

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FLOWERING JASMINE & LILY - CHINA, FUJIAN

Supplement £5

A sappy, spring-fresh green tea, infused with sweet jasmine blossoms and soft lily petal musk. Made with the finest single-origin spring tea, the leaves are hand-tied with natural flowers by skilled artisans for a beautifully fragrant and delicate infusion. As the tea brews, the bundle slowly opens, revealing delicate flowers and a gentle aroma.

MATCHA - JAPAN, KYUSHU

Supplement £5

A high-quality, stone-ground matcha, with floral notes, deep vegetal umami, and exceptional character, this vibrant green powder is crafted using the traditional Mikage method, delivering a fresh, vivid flavour and superbly rich texture.

White Teas

JASMINE SILVER NEEDLE - CHINA, YUNNAN

Sweet, spring-picked white tea buds, scented with fresh jasmine flowers. This serene infusion offers notes of honeyed apple and a fragrant jasmine aroma, creating a delicate and soothing experience.





Herbal Infusions

BLACKCURRANT & HIBISCUS - HUNGARY & NIGERIA, BLENDED IN GERMANY

A quenching, vivacious blend of juicy blackcurrants and dried roselle hibiscus, offering a bold infusion with a gentle tartness. Made with whole dried berries and hibiscus flowers, slowly dried to preserve their essential oils, flavour, and aroma.

CHAMOMILE - CROATIA, SLAVONIA

This tea is made with only the brightest whole flowers, slowly dried to preserve their essential oils, delicate flavours, and floral aromas.

LEMONGRASS & GINGER - THAILAND & NIGERIA

A bright, zesty, and invigorating blend of fresh Thai lemongrass and warming Nigerian ginger. This caffeine-free infusion combines whole lemongrass and slow-dried ginger for a beautifully balanced, uplifting flavour.

WHOLE PEPPERMINT LEAF - GERMANY, BAVARIA

Whole-dried peppermint leaves create an intensely refreshing infusion with a cleansing menthol aroma and a cooling, invigorating finish. Slow-dried to preserve essential oils, this herbal blend offers a long-lasting, revitalizing flavour.

ROOIBOS - SOUTH AFRICA, CEDERBERG

Tangy and mellow with a subtle richness of Seville oranges, this organic infusion boasts the purest clarity of flavour from its deep red, long-cut leaves. Offers a sweet, honeyed taste with a distinctive hint of bitter orange richness.

PINK ROSEBUDS - MOROCCO, TINGHIR

Refreshing and soft infusion, with a leafy vegetal note from the sepal which cuts through the fragrance and adds a gentle complexity.

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Champagne



Champagne by the Bottle

750ml

Laurent-Perrier La Cuvée Brut, NV	130
Louis Roederer, Collection 242, NV	140
Bollinger, Special Cuvée, NV	135
Bruno Paillard, Première Cuvée, NV	140
Laurent-Perrier Blanc de Blancs, NV	185

Rosé Champagne by the Bottle

750ml

Laurent-Perrier, Cuvée Rosé	175
Pommery 'Cuvée Louise' Rosé 2000	324
Comtes de Champagne Rosé, Taittinger 2004	480
Dom Pérignon Rosé 2008	550
Cristal Rosé, Louis Roederer 2009	890

Prestige & Vintage Champagne

750ml

Dom Pérignon 2013	410
Veuve Clicquot, La Grande Dame 2015	320
Bollinger, La Grande Année 2014	196
Laurent-Perrier Grand Siècle NV	418
Cristal, Louis Roederer 2009	630
Krug, 170th Edition	420
Krug, Vintage 2004	480



JUMEIRAH

CARLTON TOWER